



Food Bytes

Chicago Section IFT: The First Section

Join CSIFT for the May Dinner Meeting

Monday, May 11, 2009, 5:00 pm

Café La Cave

2777 Mannheim Road, Des Plaines, IL 60018

(847) 827-7818

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Dr. Larry R. Beuchat presents The 47th Fred W. Tanner Lecture

Foodborne Pathogens on Fresh Produce: Getting to Know Them Better

Illness caused by consumption of fresh fruits and vegetables is not a new phenomenon. Reports of typhoid fever linked to celery, watercress, lettuce, and radish grown in contaminated soil appeared in the scientific literature more than 100 years ago. The frequency of documented outbreaks of infections associated with consumption of fresh produce, however, has increased substantially in the last two

decades.

Changes in agronomic, processing, preservation, packaging, distribution, marketing, and consumption practices and patterns have undoubtedly contributed to this increase. Once on the surface or in subsurface tissues of fresh produce, bacteria, viruses, and parasites capable of causing human illness may survive for several months. Foodborne bacterial pathogens can grow on and in some types of produce.

The risk of human illness caused by foodborne pathogens can be reduced by preventing contamination or by chemical or physical treatment of produce. However, zero safety risks cannot always be achieved without compromising the sensory qualities of produce, largely due to the inability of treatments to access locations in tissues where foodborne pathogens may be lodged.

The hydrophobic cuticle on the surface of produce, diverse surface morphology, and mechanical abrasions, insect damage, and fungal infections of tissues provide mechanisms through which cells of foodborne pathogens can attach to and infiltrate fruits and vegetables and find protection against decontamination treatments.

There is mounting evidence that bacteria capable of causing human diseases can behave as passive epiphytes in plant tissues, thereby also resulting in protection against traditional applications of surface sanitizers and other decontamination treatments. If this can occur, it is critical that fruits and vegetables intended to be eaten raw are grown under GAPs that would minimize the risk of contamination of internal tissues with foodborne pathogens from sources such as wild and domestic animals, soil, soil amendments, irrigation water, and run-off water from nearby livestock operations.

This lecture summarizes some of the current and predicted trends concerning fresh produce as vehicles of foodborne pathogens. Please don't miss this memorable evening for the Chicago Section IFT.

May Dinner Meeting Speaker Bio

Dr. Larry R. Beuchat

Dr. Beuchat earned a B.S. degree in Horticulture at Pennsylvania State University. His M.S. and Ph.D. degrees in Food Science, with a minor in Microbiology and Public Health, are from Michigan State University. After working in R&D at Quaker Oats Company, he joined the University of Georgia in 1972, where he has devoted his endeavors for decades in the area of food microbiology, safety and protection. Dr. Beuchat's contributions in the field are remarkable.

He has written, edited, or co-edited 5 books and authored or co-authored 86 chapters and monographs, 476 refereed scientific journal articles, 110 miscellaneous scientific publications, and 527 abstracts in the area of microbiological safety and spoilage of foods.

He served as an Associate Editor of *Journal of Food Science* from 1989 to 1994 and coeditor of *Journal of Food Protection* from 1994 to 2001, and is a member of the editorial boards of *International Journal of Food Microbiology* and *Food Microbiology*. Dr. Beuchat is a Fellow of the Institute of Food Technologists, International Association for Food Protection, and American Academy of Microbiology.

Schedule

4:00 - 5:00pm EXCOM Meeting

5:00—6:00pm Social Hour with Cash Bar and Hors D'oeuvres

6:00pm Dinner served

7:00pm Speaker & Presentation

Menu

- Hors D'oeuvres include Mini Cheese Burgers, Mushrooms Florentine, Coconut Shrimp, & Cucumber W/ Boursin & Prosciutto.
- Choice of Chicken Duo with Sherry Cream & Madeira Mushroom Sauce **or** Pan Seared Salmon w/ Creamed Spinach **or** Center Cut New York Strip Steak.
- Pasta Fettuccini Giovanni
- Caesar Salad
- Fallen Chocolate Soufflé

Directions

Café la Cave is directly across the street from the Allstate Arena just north of the Mannheim & Higgins Road intersection. From I 90 and I 294, take the O'Hare exit to Mannheim Road North..

Chicago Section IFT Announces Newly Elected Executive Committee Members

2009-2010 Officers

Chair: Diane Dawson, Dawson Sales, dianedawson@dawsonsales.com

Past Chair: Anna Lovis, Equichem, alovis@equichem.com

Chair-Elect: Pamela Vaillancourt, RQA, Inc., p.vaillancourt@RQA-INC.com

Treasurer: Uwe Nienaber, Kraft Foods, Uwe.Nienaber@kraft.com

Secretary: Jennifer Padilla, Aerotek Scientific, jpadilla@aerotek.com

New Executive Committee Members

Vijay Arora, Kraft Foods,
varora@kraft.com

John Schuette, Quaker Foods
john_schuette@quakeroats.com

Krista Ruhnke, Consultant
kcruhnke@aol.com

Dayna Sypererek, ACH Foods
dsypererek@achfood.com

Laura Flores, Berner Foods
laura.flores@bernerfoods.com



Anna I. Lovis, Chair

MESSAGE FROM THE CHAIR



What an Experience!

As I write this last message of my term, I think back to when I wrote my first message, nervous yet excited about embarking on a new endeavor. It is hard to believe that our Section, now approaching its 68th year of continuous evolution and advancement, is finally winding down to the last two events of the season (our May dinner meeting and our Golf Outing).

I end my term with the same belief that I had at the beginning: that we are a team of food industry professionals working together under the same mission and vision "to advance the science of food and to ensure a safe and abundant food supply contributing to healthier people everywhere." I have had so many memorable experiences as Chair, met and befriended countless colleagues, witnessed the dedication and hard work of all our volunteers.

I wish to extend my congratulations and a heartfelt thank you to the new slate of elected leaders ready to take on the responsibilities of our Section. Also, keep an eye on our Young Professionals (or "YPs"), rising stars who are already taking active roles as food industry professionals and leaders of our Section.

Finally, a tremendous thank you to all the individuals, too numerous to mention, who provide their time, resources, and expertise behind the scenes. As the oldest and largest section of IFT, we owe this distinction to the members, supporters, sponsors, and volunteers who continue to dedicate themselves to this extraordinary organization.

It has been an honor to Chair the Chicago Section IFT. Thank you for the experience!

Student Night A Success!

Over 40 students from the University of Illinois, Dominican University and IIT joined Chicago Section professionals at last month's dinner. They had the opportunity to participate in an information session on interviewing and resume writing. The students also participated in Speed Networking, where they were able to interact with section professionals to ask questions about their personal knowledge and experience working in the food industry. They ended their evening by enjoying dinner compliments of sponsoring companies and a great presentation from Kristen Walker from Mintel International.

The Hospitality Committee would like to thank all the professional members that participated in the Speed Networking as well as **Aerotek Scientific** that put on the seminar for the students on interviewing and resume writing. Finally, we would like to thank the following individuals and companies for sponsoring the student meals that allowed the students to come to the meeting:

Aerotek Scientific
Caremoli USA
Dairy Foods Magazine
Edlong Dairy Flavors
Griffith Laboratories
Karen Schahrer
Pepsico
Sharon Van Horn
Sun Opta

APAC Chemical
Cereal Ingredients
Dawson Sales
Equichem
IDF
Kraft Foods
Philadelphia Macaroni
Skidmore Sales
Unilever Food Solutions

Best Vantage
Culinary Wizard
Ed Miniat Inc.
FONA Intl.
Innova Flavors
Morton Salt
Proliant Meat Ingredients
Solae
Wm Wrigley Jr.

Students receiving scholarships from National and Chicago Section IFT were also recognized at the meeting. Congratulations go to the following Scholarship winners: Michelle Moy and Lauren Hong from the University of Illinois.

Chicago Section IFT Executive Committee Minutes

Date: Monday, April 13, 2009

Place: The Hyatt Lodge, McDonalds Campus, Oakbrook, IL

Time: 4-5PM

Attending: Krista Ruhnke, Linda Kragt, Uwe Nienbauer, Luci Landberg, Glenn Connick, Dean Duxbury, Anna Lovis, Joe Stout, Mike Hosler, Joe Staackmann, Diane Dawson, Lynnda Nelson, Bill Becht, Bob Raynor, Barbara Lee-Budin, Laura Flores, Jerry Bard, Dan Best, Nate Matusheski, Pam Vaillancourt, Dave LeVally

Call to Order**Anna Lovis**

Meeting called to order at 4:10 PM

Approval of Previous Minutes**Anna Lovis for Jennifer Padilla**

- A motion was made to approve the March minutes. The motion was seconded and approved.

Treasurer's Report**Uwe Nienaber**

- The Treasurer's Report was reviewed; balances noted; and that CD's mature in May & June. (See separate report for details.)

Finance Update Report**Luci Landberg**

- Report attached to agenda-generally all within budget. We are in the black.
- 2009 – 2010 Budgets are due next month. Chairs urged to avoid the 'hit and miss' estimates in the past.
- House Committee activities and budget were reviewed. Considering the variable of students and retirees, Lynnda Nelson commented the House Budget was close to its target. A question was raised about a "September 2009 Outing. A yes or No Vote was suggested but none was taken.
- A motion was made for the CSIFT to get its own convenience Credit Card with no fee and a \$5,000 limit for use only by IAMI. The Finance Committee will decide which card to get. The motion was seconded and approved.

Chair-Elect Report**Diane Dawson**

- Diane Dawson commented that tonight's speaker, Kristen Walker of Mintel was in attendance and reiterated that the next meeting was the Tanner Lecture scheduled for 5-11-09 at Café La Cave in Des Plaines.

Top-of-the-Agenda Business**Nominating/Awards/New Slate****Dan Best**

- Elections: Steve Wilson resigned because he was transferred to another city.
- Motion was made for Laura Flores to be elected to replace him. The motion was seconded and approved.

Golf Outing**Mike Hosler**

- Mike Hosler commented on the Golf Outing scheduled for August 11, 2009. The committee is organized and sponsors are being identified. Mike requested guidance and approval regarding sponsorship/and entrance fee arrangements. A more detailed report and discussion will occur at the next meeting.

C-FAR**Nate Matusheski**

- Nathan Matusheski reported on CFAR. This organization is affiliated with the Council of Research and includes U of I, Southern Illinois University, Western Illinois University, et al. Activities are driven by Grant Proposals focused on Agriculture, Food safety, and Human Nutrition. CFAR dues are stable and used primarily for listing of the member organizations. CSIFT members were urged to write their representatives to support CFAR. (See separate report for details.)

Directory**Bill Becht**

- The IFT Membership Directory has been completed and has shown a surplus of \$6,000. The Directory will be available at the May Meeting. Bill Becht and his committee were acknowledged.

(Minutes continued on next page)

(Minutes continued from page 4)

Long Range Plan

Dean Duxbury

- Dean Duxbury reviewed the Long Range Planning Process with particular emphasis on CSIFT Committee Chair Training Process in the summer or next September for 1/2 day. A motion was made to institute Committee Chair Training. The motion was seconded and approved.
- Scholarship Committee – Mr. Mike Wanous submitted a proposal to the Long Range Planning Committee. A motion was made to add student scholarships for the Dominican University as part of CSIFT scholarship awards for a \$3,000 scholarship (\$1,000 per year for Sophomore, Junior, and Senior Years \$3,000 maximum) to begin in the Spring of 2010. It was noted that the JBT was \$4,000 / \$1,000 per year and the Research Apprenticeship \$4,000 annually. (See separate report for details.) The motion was seconded and approved contingent of the final approval by IFT National of Dominican University's Food Science Program.
- Committee Chairs need to be confirmed for 2009 – 2010 with an eye on succession for continuity. The requirement for each committee to submit an annual Activity Plan and REPORT was emphasized.
- A motion was made for the development of a Strategic Long Range Plan for the Section. This endeavor will be headed by Gerald Bard. The motion was seconded and approved for the development of the LRP only with further meetings and discussions going forward.

Student Night/Hospitality

Linda Perucca

- Report submitted- all 43 students have been sponsored
- Student night is a great success this year
- Hospitality Committee – CSIFT Student Night - (See separate report for details.)

IAMI Report

Lynnda Nelson

- Lynnda Nelson commented that the "Shopping Cart" will be up and running for Suppliers' Night in 1 week.
- The ebb and flow of membership was discussed. Some members are losing their jobs due to the economy and retiring. Since we only have their company addresses, we are losing contact with them. Membership is 1440 which is down 420 from last year. (See separate report for details.)

Auditing

Anna Lovis for Tom Gush

- The CSIFT Audit stirred a serious discussion. The significance of an audit and the reconciliation of "Opening Balances" has increased in recent years due to government regulations and legal risks. Auditor bids were as high as \$15,000 and \$8,000 was deemed reasonable. Anna Lovis will get formal bids. Pam Vaillancourt suggested that National IFT may help because of their financial and fiduciary responsibility to the local sections. The CSIFT external audit is currently due.

New Business/Other News:

- There will be no Leadership Conference this year. Instead IFT Training will occur at the National Convention in June. Incoming CSIFT Officers and Chairs are encouraged to attend. There is no cost for attendance after Convention Registration.

Meeting Adjourned: 5:30 PM

Minutes Submitted by: Joe Stout

Upcoming Meeting Schedule

Tuesday, August 11, 2009

CSIFT Golf Outing
White Pines Golf Club
Bensenville, IL

10:00 Shot Gun Start

Monday, September 14, 2009

September Dinner Meeting
First Meeting of the Year

Place: TBD
Topic: TBD

Food Technologist Robert E. Langan dies April 6th

Robert Langan, a lifelong member of IFT and the Chicago Section IFT, has recently died in his Wilmette home at age 84. Bob will be remembered by many members of our Section as a noted expert on starches. He grew up in Chicago's Chatham neighborhood, graduated from De La Salle Institute, and was a bombardier aboard B-17s over Europe in World War II. He received a bachelor's degree from St. Ambrose University in Davenport, Iowa and a master's degree in chemistry from the University of Illinois.

Bob started his career in the science of manipulating the taste and feel of processed foods with Victor Chemical Works in Chicago. Subsequently, he spent many years at Corn Products International in Bedford Park. From 1978 to his retirement in the late 1990's, he was a technical service manager at National Starch and Chemical Company. He worked on many products with companies such as Kraft and General Foods. Toward the end of his career, he worked on a joint venture in Mexico and grew to love the country. A co-worker at National Starch described him as "being notorious at being a sort of mad scientist, who loved working on new products." He was a liaison between the laboratory and the sales staff and saw products his company developed through to the time they hit the store shelves. Mr. Langan is survived by his daughter and a sister.

Former IFT President to Receive Alumni Award

Dr. Robert E. Smith, Ph.D. '63 animal sciences and biochemistry, will receive the 2009 University of Illinois College of Agricultural, Consumer, and Environmental Sciences (ACES) Alumni Association Award of Merit on April 23.

The ACES Award of Merit is given annually to College graduates who have made significant contributions to their chosen professions. Award of Merit winners' loyalty and support of the College and University mirror in a special way the land-grant spirit.

Robert Smith has made a significant impact on the food industry. His ability to translate marketing concepts into commercially successful products using new or improved technologies was a hallmark of his career. This skill became widely recognized in the industry and led to progressively more responsible positions and leadership roles. In 1996, Smith founded R.E. Smith Consulting, Inc. His business assists food companies in research prioritization, accelerated project management, and the development and commercialization of new food products.

In addition to his leadership in the food industry, Smith has served an array of organizations through committees and other volunteer activities, including the National Academy of Sciences, the Institute of Medicine, the NASA Food Processing Committee, and the Midwest Advanced Food Manufacturing Alliance. He was president of the Institute of Food Technologists from 1996 to 1997 and is currently adviser to the IFT Foundation, and a member of the American Society of Nutrition and the Federation of American Societies of Experimental Biology.

Smith has made significant contributions to the University of Illinois as an adjunct faculty member and as a member of the External Advisory Committees for both the Department of Food Science and Human Nutrition and the College of ACES. He has also been on the advisory committees for the Departments of Food Science at Texas A&M and Cornell.

13th Annual Symposium on Industrial and Fermentation Microbiology

The Department of Microbiology at the University of Wisconsin-LaCrosse is hosting the 13th Annual Symposium on Industrial and Fermentation Microbiology on Friday, May 1, 2009. This year's event features six speakers covering probiotics, synthetic biology and biofuels.

This event starts at 8:00am on Friday May 1, 2009 at the Radisson Center in LaCrosse, Wisconsin.

For additional information contact S.N. Rajagopal PH.D., Department of Microbiology, University of Wisconsin-LaCrosse at (608) 785-6976 or email rajagopa.s@uwlax.edu.



Chicago Section IFT
the First Section

SECOND ANNUAL CHICAGO SECTION GOLF OUTING

(ALL PROCEEDS TO BENEFIT CSIFT SCHOLARSHIPS)

August 11th 2009 ○ White Pines Golf Course, Bensenville, IL

Schedule: 8:45 am Registration
10:00 am Shotgun Start - Best Ball Format
3:30 pm Social Hour with hors d'oeuvres and cash bar
4:30 pm Dinner Buffet & Awards Presentation

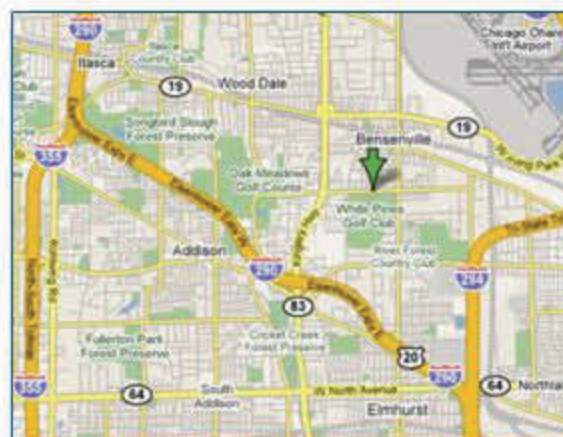
Where: White Pines Golf Course
500 West Jefferson Street
Bensenville, IL 60106
630.766.0304

Prizes for: Closest to the Pin - Women's
Closest to the Pin - Men's
Longest Putt - Women's
Longest Putt - Men's
Longest Drive - Women's
Longest Drive - Men's
First & Last Place Teams
Mediocrity - Team with Closest to Average Score

Teams: If you have a team assembled, please indicate the team members on the registration form. Otherwise, we will be happy to assign you to a team.



White Pines is located only 20 miles West of Downtown Chicago. It is North of I-290 and just East of Route 83 in the Near West suburb of Bensenville, IL



Cost and Deadlines: Checks should be made payable to CSIFT (see Registration Form).

SPACE IS LIMITED, SO PLEASE REGISTER EARLY TO ENSURE YOUR SPOT*

Pre-payment is required for all events.

Registration form
and payment fees
must be received by:



Golf, lunch and dinner.....	\$135.00	July 28th, 2009
Dinner only (includes hors d'oeuvres).....	\$50.00	July 28th, 2009

Questions? Please contact:

Mike Hosler at 630-941-8554 - michael.hosler@missionflavors.com or
The Chicago Section Office at 630-916-4960 - jesposito@iami411.org



Chicago Section IFT
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SECOND ANNUAL CHICAGO SECTION GOLF OUTING

(ALL PROCEEDS TO BENEFIT CSIFT SCHOLARSHIPS)

Sign me up!

Name: _____ Company: _____
Address: _____ Phone: _____
City, State, Zip: _____ E-Mail: _____

Golf, Lunch, and Dinner Package

Registration at 8:45 am - Shotgun Start 10:00 am - Social Hour with hors d'oeuvres (cash bar) and Dinner 3:30 pm

Golf, lunch, and dinner (registration deadline is July 28th) _____ X \$135.00 = _____
Buy a Mulligan! - *Hey, Ya Know You're Gonna Need One!* (limit 1 per golfer) _____ X \$5.00 = _____
Total = _____

Space is Limited - So Register Early to Ensure Your Spot *

Team (individuals or less-than-full teams,
please fill out as well and we'll try and make a full team for you):

	Name	Company	Mulligan Y/N
1.	_____	_____	_____
2.	_____	_____	_____
3.	_____	_____	_____
4.	_____	_____	_____

Dinner only (reservations required & space permitting)

Social Hour with cash bar and dinner buffet starting at 3:30 pm

Dinner (registration deadline is July 28th, 2009) _____ X \$50.00 = _____
My personal or company donation to scholarship fund = _____
Total = _____

Please list any special dietary requirements: _____

How To Register:

This completed form must be accompanied by full payment.

By check: Make your check payable to Chicago Section IFT and mail with this completed form to:
Chicago Section IFT, PO Box 926, Lombard, IL 60148

By credit card: Go www.chicagogoift.org, Golf Outing, and pay using shopping cart.

Questions? Please contact:

Mike Hosler at 630-941-8554 - michael.hosler@missionflavors.com or
the Chicago Section Office at 630-916-4960 - jesposito@jami411.org



CSIFT EMPLOYMENT COMMITTEE NEWSLETTER

Lisa Ruhland
NEWLYWEDS FOODS
 Phone: 773-292-7509
 Fax: 773-292-7643
 Email: lruhland@newlywedsfoods.com

Dave LeVally
 Phone: 847-949-4433
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Gary Wills
REGAL FOOD INGREDIENTS
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 Email: garwil526@aol.com

The Employment Committee publishes this portion of the newsletter as a free service to Chicago Section members. Because we cannot control the information supplied to us, no guarantee can be made of its accuracy. **Additional information on a particular listing can be obtained by contacting one of the people listed above.**

OPEN POSITIONS

A. SALES REPRESENTATIVE: Growing food ingredient importer and distributor seeks to fill full time sales representative position for the Chicago land region market. Company located NW of Chicago but office will be from home in the region. Position responsibility will be to develop new accounts and manage existing accounts. Previous sales experience in food ingredients required. Minimal overnight travel. Ideal candidate will be a motivated self-starter with an outgoing personality, able to find new opportunities and close business. We offer salary, commission & benefits package.

B. BUYER—MEAT DEPARTMENT: Private label procurement company near north Chicago suburb seeking Buyer who will be responsible managing the sales & profitability of assigned product categories. Handling day-to-day meat business by purchasing fresh meat & branded meat. Min. 2 yrs. relevant meat buying exp., BA in Agriculture. Must have experience purchasing fresh meat.

C. PRODUCE BUYER—WEST PALM BEACH, FL: Private label procurement company in W. Palm Beach, FL. seeking a Produce Buyer to manage the sales & profitability of assigned produce categories. Handling day-to-day purchasing of product. Min. 2 years relevant produce buying experience.

D. FLAVORING SALES EXECUTIVE: Chicago are flavor house has an opening for a highly qualified representative able to travel 40 – 60%. A successful history of selling flavors or closely allied products is required.

E. MARKETING MGR: Provide marketing expertise & support for food ingr. supplier. Support market segment activities by managing projects w/internal colleagues to best represent the company's initiatives to external customers. Activities include tradeshow planning, targeted customer research, coordinating graphic design of support materials, etc. Background in Food Science and B2B Marketing is essential.

F. SOURCING SPECIALIST, FOOD/CANDY: Leading designer & marketer of cake decorating & home décor products. Maintain good relationships with targeted suppliers, handle all aspects of pd from concept through delivery, negotiate pricing. Requirements: Bachelor's degree in related area, 3 yrs. exp. food/candy procurement, strong negotiation skills, strong understanding of candy mfg.

G. QA/QC MANAGER: Confirm mfg./dairy audits are properly carried out, conduct/evaluate product tests related to ingredients/packaging, resolve major quality problems at prod. facilities, warehouses, etc., manage QA aspects of new prod introductions, prepare plt. evaluation reports. BS/MS Chemistry or related field, 5 – 7 yrs exp., ability to travel 30 - 40%. Exp. w/Statistical Control, HACCP, CPs & CCPs.

H. ANALYTICAL PRJ. LEADER: Analytical method dev. & analytical/process problem solving. Resp. for execution of specific projects & objectives assigned by Team Dir. From proj. initiation to method transfer point, incl. all aspects of project initiation. Resp. for problem solving utilizing chemical techniques. Requirements: BS Chemistry, min. 2 – 3yrs. exp.

I. SR. PROGRAM LEADER, FOOD SAFETY & MICROBIOLOGY: PhD in Food Science or related field. Min. 5 yrs exp. in Microbiology, Quality Operations or R&D. Min. 5 yrs. exp. in the food industry. 3 yrs. exp. in HACCP Design/Implementation.

J. QUALITY MANAGER: BS in Food Science or related field. Min. 7 yrs. exp. executing quality & sanitation systems within a global food manufacturer, min. 5 yrs. exp. in prod. commercialization, strong background in quality leadership, demonstrated change agent & quality stewardship.

(Continued on page 10)

K. COORDINATOR, TECHNICAL SERVICES: Manages Tech Services Dept., This position will coordinate all aspects of the company's technical programs, specS, nutrition info., labels, and formula input & updates. Knowledgeable in FDA, labeling, food safety, and regulatory laws. Works closely with Vendors & Customers. BS or MS Degree, Food Science preferred. Good communication skills. Min 4 years exp in a technical position.

L. QA TECHNICIAN: Create & maintain product specifications. Evaluate, grade, inspect products. Evaluate suppliers & resolve consumer and member concerns. Prepare technical reports. Requirements: BS in Food Science. 3 – 5 years Quality Tech experience in the food industry. Knowledge of lab procedures, statistical & quality sampling measures.

M. ENTRY LEVEL PRODUCT DEVELOPMENT: Responsibilities include supporting project driven development by preparing bench top products for internal & external showings, sensory evaluations, application studies, sample prep., and developmental direction from project initiation to completion. Requirements: 4 yr. science degree or development/culinary exp.

Job Seekers

A. SENIOR FOOD TECH: Exp food tech in food prod dev, tech service, specialty food ingred. An innovative thinker w/ proven abilities in prod dev; Hands-on food scientist exp in ingred, filling & toppings dry mixes, bakery, emulsifiers, juices, smoothies, confections jells, tea soft drinks, confections, flavors, , extruded & retorted prod. Exp in food prod dev, pilot plant testing, process changes, mfg trouble-shooting & market intro. Will consider full time position and consulting.

B. SALES: 10 years experience selling a large number of ingredients, from specialty to commodity. Seeks full-time position. Bachelors' of Science Degree.

C. FOOD TECHNOLOGIST: 20 years experience in R&D consisting of flavors, flavor applications, condiments, ice cream, confections, meats and dairy. Seeks full-time position. BS/MS Food Science.

D. FOOD TECHNOLOGIST (PART TIME): Experience in both technical writing & product development. Emphasis on bakery products & flavor applications. Seeking to work 4 part time days per week.

E. FOOD TECHNOLOGIST: Ph.D. Experience in product and applications development, technical service. Process improvement & cost reduction. Experience includes dairy flavors, confectionery, nutritional liquid diets, breakfast cereals, granola bars, cyclodextrins. Will relocate.

F. SAFETY COMPLIANCE SPECIALIST: Experience in culinary arts, R&D, food safety & compliance. Seeks full-time employment, willing to travel and relocate. AS Culinary Arts, BS Culinology, MS Food Safety & Technology, FSSMS Instructor.

G. CULINARY DIRECTOR/SALES SUPPORT: Proven multi-faceted background in food & beverage R&D, new product dev & facility mgmt. Excellent promotional skills in conjunction w/marketing efforts. Strong team player & leader who excels at establishing strong customer relationships & works effectively with all levels, inside and outside the organization.

H. SALES ACCOUNT MANAGER: 25 + yrs. technical sales/mktg. of value added ingr. Masters degree in Food Science w/prod. development/culinary exp. Seek Midwest or Natl. Acct. full time. Also open to contractor/consultant work arrangements. Hard working, excellent at developing new business.

I SR. FOOD SCIENTIST: 25 + yrs. of exp. in prod. development & QA. Developed & commercialized 18 new bakery products and nutrition bars for large & small food companies. Exp. in Genesis nutritional analysis, hands on exp. at plants, cost reduction, applying expertise & experience to develop new food products, new process, enhancing existing prod. through tech. innovation. Skilled at making continuous progress in projects. providing high impact on sales.

September Newsletter Submission Deadlines

Monthly Newsletter submissions need to be:

1. Fully typed for publication (subject to editorial review and space available), and
2. Submitted by the deadline via email or typed copy to both Co-Editors & the Office Staff member below.

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Dean Duxbury, Co-Editor

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Marty Roth, IAMI Business Office

Phone: (630) 916-4960

E-Mail: mroth@iami411.org

Reminder: September 2009's articles will be due on Thursday, August 13. Thank you.

May Dinner Meeting Reservation Form

Café la Cave

2777 Mannheim Road, Des Plaines, IL 60018

(847) 827-7818

Monday, May 11, 2009, 5:00 pm

**To Receive the Discounted Rate, Reservations MUST BE RECEIVED by
5:00pm Thursday, May 7th**

Please register online at www.chicagoift.org

OR

Complete the information below

Please choose your entrée:

Chicken Duo: \$37 Members, \$47 non-members, \$18 Students & Emeritus

Pan Seared Salmon: \$38 Members, \$48 non-members, \$19 Students & Emeritus

12 oz. New York Strip Steak: \$56 Members, \$66 non-members, \$28 Students & Emeritus

Walk-ins will be charged \$47 for the Chicken Duo

Name: _____

Company Name: _____

Address: _____
Street City State Postal Code

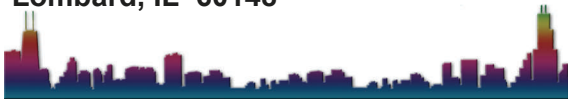
Email: _____

Phone: _____

To pay by check, please complete this form and mail your check to:

Chicago Section IFT
P.O. Box 926
Lombard, IL 60148
(630) 916-4960

Chicago Section IFT
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FUTURE DATES TO REMEMBER!

May Dinner Meeting (Tanner Lecture)	Monday, May 11, 2009
Annual Golf Outing	Tuesday, August 11, 2009
September Dinner Meeting	Monday, September 14, 2009
Suppliers' Night 2009	Wednesday, November 11, 2009